

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 19 October 2000	ESTABLISHMENT NO. AND NAME Belandra Propriety LTD 30 Industry Park Drive Est 688	CITY Brooklyn, Vic. <hr/> COUNTRY Australia	
FOREIGN PLANT REVIEW FORM					
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Peter McGregor, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas ( <i>inside</i> )	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 N
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	19 October 2000	Belandra Propriety LTD 30 Industry Park Drive Est 688	Brooklyn, Vic.
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Peter McGregor, Senior ATM		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded. Clarification needed for critical limits and corrective action in plan. No specific commitment to the program by an on-site authority.

E.coli testing-- Method of sample selection not random.

Salmonella testing--Method of sample selection not random.

28--The hand operated switch at the cutting rail had large amounts of residues from previous day's uses. Floor traffic boots and boots for use on the eviscerating table had an area of common touch.

17--Heavily beaded condensate was observed above exposed carcasses in a hall trafficway.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		18 October 2000	Rockdale Beef Propriety Ltd Regulator Road Yanco, NSW Est. 517		Yanco, NSW
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 U	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
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Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
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	18 October 2000	Rockdale Beef Propriety Ltd Regulator Road Yanco, NSW Est. 517	Yanco, NSW
			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action not being recorded. Pre-operational sanitation report for 16 Oct 2000 reported as "highly unsatisfactory" and no action was recorded. No specific commitment to the program by an on-site authority.

HACCP--Preventative action not being recorded. No specific commitment to the program by an on-site authority.

E. coli testing--The procedure does not designate the plant location for sample collecting.

08--Poison baits, for rodent control, were located in production related areas.

19--Double stunning of animals needs to be addressed for solution and correction.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		17 October 2000	Fletcher International LTD Lot 1, Yarrandale Road EST 2309		Dubbo, NSW
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior AMT		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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	17 October 2000	Fletcher International LTD Lot 1, Yarrandale Road EST 2309	Dubbo, NSW
			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior AMT		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded.

E. coli testing--Carcasses selected for sampling were placed in a different place in the cooler rather than being left within the regular population of the cooler during the cooling process.

Salmonella testing--Carcass selection was based on the E.coli carcass selection and not an independent selection.

28--Urine spillage detection for carcasses was not always adequately addressed and therefore not properly trimmed.

19--Exposed product conveyor belts in the boning room were not constructed so that they could be cleaned underneath.

28--There was no procedure in place for handling abscesses on the hot-boning production line. This was revealed when an abcess was discovered during the audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE 30 October 2000	ESTABLISHMENT NO. AND NAME Kilcoy Pastoral Co. LTD Winya Est. 640		CITY Kilcoy, Qld  COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. John Langbridge, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 U	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 M	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
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Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 30 October 2000	ESTABLISHMENT NO. AND NAME Kilcoy Pastoral Co. LTD Winya Est. 640	CITY Kilcoy, Qnld
			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action is not being recorded.

HACCP--Preventative action is not being recorded.

E. coli testing--The procedure does not designate the plant location for sample collecting.

27--Whole and partial adrenal glands were left in sheep carcasses, if carcasses are shipped intact the glands go with the carcasses.

27--No system in place for urine spillage detection and removal in the sheep slaughter department.

35--An employee was creating an aerosol from the floor with hose spray under the sheep carcasses in the slaughter department.

40--The floor of the beef stunning box was not level causing uneven footing for the animal and sometimes causes the animal to fall.

59--Special label claim "All Natural" not accompanied by explanation "minimally processed" and "no artificial ingredients" and not approved by USDA Label Division.



FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	27 October 2000	Western Australian Meat Mkt Coop LTD Great southern Highway EST 572	Katanning, WA
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Roger Turner, Senior ATM		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action is not being recorded. No written program for operational sanitation is in place.

HACCP--Preventative action is not being recorded.

E coli testing--The procedure does not specify the frequency of sampling nor the plant location for sampling.

27--Whole and partial adrenal glands were left in sheep carcasses and some are shipped intact with these glands inplace.

27--No system in place for urine spillage detection and removal in the slaughter department.

09--No monitoring devices in place inside the establishment for rodent control.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
<b>FOREIGN PLANT REVIEW FORM</b>		27 October 2000	Western Australian Meat Mkt Coop LTD Great southern Highway EST 572		Katanning, WA
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
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Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

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FOREIGN PLANT REVIEW FORM					COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
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	25 October 2000	T and R Murray Bridge Propriety LTD Lagoon Road Est. 533	Murray Bridge, SA
			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded.

E. coli testing--The procedure does not designate the plant location for sample collecting. The sample is not selected randomly.

Salmonella testing--The carcass selected for testing is next to the E.coli sample and not an independently selected sample.

31,51-- Beef carcass had feces on it after the pre-boning trim.. Partially boned carcass in the boning room had feces on it.

28--Vacuum packed leg-o-lamb in-box ready for shipment had feces on it. Ingesta in the buccal cavity of a beef head ready for break down.

28--No system in place for detection of urine spillage on sheep carcasses in the slaughter department.

28--A dropped carcass was returned to the rail from the floor, not trimmed, not marked and allowed to touch other carcasses.

27--An employee was observed not washing his hands, not sanitizing his knife or saw between carcasses railed out for pathology.

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<b>FOREIGN PLANT REVIEW FORM</b>		24 October 2000	Westmeats Propriety LTD 73 High Street Est 297	Thomastown, Vic	
NAME OF REVIEWER Dt. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Hand washing facilities	04 A	<b>(d) ESTABLISHMENT SANITATION PROGRAM</b>		Inspector monitoring 60 A	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 M	<b>2. DISEASE CONTROL</b>		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 O	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control	43 A	<b>5. COMPLIANCE/ECON. FRAUD CONTROL</b>	
<b>(b) CONDITION OF FACILITIES EQUIPMENT</b>		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	<b>3. RESIDUE CONTROL</b>		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas ( <i>inside</i> )	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	<b>4. PROCESSED PRODUCT CONTROL</b>		"Equal to" status	80 N
<b>(c) PRODUCT PROTECTION &amp; HANDLING</b>		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	24 October 2000	Westmeats Propriety LTD 73 High Street Est 297	Thomastown, Vic
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dt. M. Douglas Parks	Dr. Roger Turner, Senior ATM		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

**COMMENTS:**

SSOP--Peventative action not being recorded.

HACCP--There is no designated receiving temperature in the plan (CCP) for incoming carcasses.

01--No scheduled testing of raw waters in the testing program.

09--No monitoring devices are located within the establishment for rodent control.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		23 October 2000	SBA Foods Propriety LTD Tannery Road EST 195		Longford, Tas
					COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Roger Turner, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 N
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 U	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	23 October 2000	SBA Foods Propriety LTD Tannery Road                      EST 195	Longford, Tas
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Roger Turner, Senior ATM		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP-31-- Maggot were discovered on pre-op sanitation and no special response was recorded. Preventative action not being recorded.

28,51--Feces was found on brisket after pre-trim station. Procedures observed for dropped carcass reconditioning was unacceptable. Boots for floor traffic and boots used on the eviserating table had a common touch area.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE  20 October 2000	ESTABLISHMENT NO. AND NAME  Casticum Brothers Propriety LTD 342 Hammond Road Est. 3085		CITY Dandenong, Vic  COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Peter McGregor, Senior ATM		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 O
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O
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Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant 70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O
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Over-product ceilings	17 M	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision 76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 N
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 U	Imports 81 N
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	20 October 2000	Castricum Brothers Propriety LTD 342 Hammond Road Est. 3085	Dandenong, Vic
			COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Peter McGregor, Senior ATM		EVALUATION
		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP--Very little preventative action being recorded.

HACCP--Validation plan did not include the calibration of the thermometer.

E coli testing--Carcass selection was not random.

Salmonella testing--Carcass selection was not random.

28,51-- Feces found on a carcass after pre-bone trim and on a shank in-box ready to be closed for shipment.

17--Heavily beaded condensate was on the ceiling above exposed carcasses in a cooler.

28--Urine spillage onto sheep carcasses was not being monitored in the slaughter department.